

GUASTELLO'S VILLAGE MARKET

Easy Tomato Ricotta Tart

Serves 4

Ingredients

1 sheet all-butter puff pastry thawed
1 Tbsp olive oil plus more for drizzling
1 small onion sliced
1 clove garlic sliced
1 cup ricotta cheese
1/4 cup Pecorino cheese grated, packed or Parmesan
3 large tomatoes sliced, about 9 slices
Salt and freshly ground pepper
Fresh basil sliced, for garnish

Instructions:

Preheat oven to 400F and place a baking sheet in the oven to warm while the oven heats up. Heat 1 Tbsp olive oil in a skillet over medium heat. Add the sliced onion and garlic and cook, stirring regularly, until the onion softens and begins to colour. Add about 1 Tbsp water to the pan and stir. Allow to cook, stirring regularly and adding a splash more water as needed, along with a pinch of sugar, until the onions are caramelized. Remove caramelized onions to a clean plate to cool 5-10 minutes before proceeding.

Place thawed puff pastry sheet on a sheet of parchment paper. Scatter caramelized onions and garlic evenly over pastry, leaving about 1/2-3/4 inches of the edges bare. Spoon dollops of ricotta cheese ovetop and then season ricotta lightly with salt and pepper. Sprinkle evenly with Pecorino cheese. Top with tomato slices, covering the top, overlapping just slightly (about 9 slices). Season tomatoes with salt and pepper then drizzle lightly with a bit more olive oil.

Remove hot baking sheet from oven. Carefully transfer tart, on parchment, onto the hot baking sheet. Place into the 400F oven and bake for 20 minutes. Remove from oven and carefully pull the parchment paper out from under the tart. Return to the oven and bake another 3-5 minutes, or until the underside and edges are golden.

Remove from oven and allow to stand 5-10 minutes. Scatter sliced fresh basil over-top. Slice and enjoy! Get more deliciousness, delivered!

Credit: seasonsandsuppers.ca